

## **Chef's Set Menu**

### **Snacks**

Memory of a "bruschetta" £10

Carlingford oyster, lardo di Colonnata, finger lime £10

Landes duck liver parfait, Moroccan spices, cherry chutney £12

Selection of artisanal bread, picual extra virgin olive oil £6.5

### **To Start**

Wild nettle cold soup, pink prawns, smoked eel, stracciatella

Crispy lamb sweetbread, tonnato sauce, aged balsamic

Romana artichoke, tomato dashi, goat cheese

Dorset crab raviolo, charred fennel, beurre blanc (£10 Supplement)

### **Mains**

Cornish hake, courgette escabeche, sauce Champagne

Dingley Dell braised pork shoulder, pea, shellfish guazzetto

Wild garlic risotto, Kalamata olive, preserved lemon

Dedham Vale grass-fed Côte de boeuf, smoked bone marrow, sauce bordelaise

(£45 supplement per person)

### **Sides**

Truffle smoked Charlotte potato £12

Tropea onion, Port caramel £12

### **Desserts**

Strawberry crèmeux, steamed almond, fermented elderflower

Baba au tiramisu – ideal to share between two (£14 supplement)

Robiola tre latti, fermented grapes, summer truffle

**2 courses £49 - 3 courses £55**

VAT is included, 15% discretionary service will be added to your bill  
Game dishes may contain lead shot & bones, Crab dishes may contain shell  
Please let the manager know of any allergies or dietary requirements.